

CÔTE BRASSERIE

Your neighbourhood brasserie with croissants from France, house-made hollandaise, and freshly-baked granola. Tear the pastries, stack the toast, dip your eggs – this is French fun, not French formal

BRASSERIE BRUNCH 19.5

Any hot breakfast (Sunny-Side Steak +5), juice and hot drink

Make your brunch better by adding a 125ml glass of Kisumé non-alcoholic sparkling rosé for just +8.5

Côte ICONS

Sunny-Side Steak 19

5oz sirloin, fried egg, free-flow frites
Upgrade to an 8oz sirloin + 8
601 // 797 kcal

Smashed Avo Toast 15.6

With a hint of harissa, on seeded sourdough, free-flow frites 735 kcal

Add:

Eggs + 2 164 kcal

Smoked Streaky Bacon + 2 112 kcal

Sautéed Mushrooms + 2 57 kcal

Smoked Salmon + 5 112 kcal

Saucy EGGS

Hollandaise with a hint of tomato, made fresh every morning, poached eggs, seeded sourdough, free-flow frites with:

Ham 15.2

922 kcal

Smoked Salmon 16.2

1009 kcal

Spinach 14.9

921 kcal

The CROQUES

The King of French sandwiches, crowned with cheese. Toasted brioche, Mornay cheese sauce and whatever filling you fancy, all with free-flow frites. A royally good start to your day

The OG 16.5

Ham, Comté cheese
797 kcal

Royale 17.6

Smoked salmon, Comté cheese, fried egg
847 kcal

Mushroom 14.5

Shredded Fable mushrooms 751 kcal

The Cherry on Top 10

Swap savoury for sweet vanilla cream cheese and cherry compote 623 kcal

French TOAST STACKS

Stacked. Syrupy. Seriously indulgent. Vanilla & egg-soaked brioche, pan-fried until golden and drizzled with maple syrup. Pure breakfast decadence

Brittany Salt Butter 10.5 663 kcal

Smoked Streaky Bacon & Vanilla Chantilly 11.5 679 kcal

Fresh Berries & Vanilla Chantilly 12.5 586 kcal

Free-Flow FRITES

Order any dish with frites and we'll keep you topped up, just ask. Golden. Crispy. Moreish. Free-Flow Frites until defeat.

French Toasts finished, Croques conquered, and memories made. We're here all day, every day – from morning feasts to Free-Flow Frites. Swing by anytime, we'll save you a seat

COFFEE

Roasted exclusively for Côte Brasserie, our freshly ground, single-origin Brazilian coffee is 100% arabica and Rainforest Alliance certified

Espresso (single // double) 3.5 // 3.9
2 // 4 kcal

Americano 4.1
2 kcal

Latte 4.3
74 kcal

Flat White 4.3
48 kcal

Cappuccino 4.3
71 kcal

Cafetière 4.6
2 kcal per serving

Matcha Latte 5.2
Hot or iced
252 kcal

Iced Coffee 4.5
293 kcal

➤ **Add a Monin syrup for extra flavour: 0.5 50 kcal**
French vanilla, macaron or salted caramel

TEA

3.3

Outstanding quality tea from Birchall, the UK's only solar powered tea factory

English Breakfast

2 kcal

Green Tea & Peach

0 kcal

Earl Grey

2 kcal

Decaf

2 kcal

Lemongrass & Ginger

0 kcal

Fresh Mint

0 kcal

CHOCOLAT CHAUD

4.9

A decadent French hot chocolate, served in a teapot, with a cup of whipped cream 472 kcal

COLDPRESS JUICE

Our juices are 100% cold-pressed, no added sugar, packed full of vitamins. Each serving is one of your five a day

| | Glass | 500ml |
|---|-------|-------|
| Sunrise Juice Orange, carrot, mango, apple, passion fruit 132 // 264 kcal | 5.7 | 10.8 |
| Green Juice Kiwi, apple, lemon, ginger, cucumber 126 // 252 kcal | 5.7 | 10.8 |
| Valencian Orange 101 // 202 kcal | 4.5 | 8.6 |
| Pink Lady Apple 121 // 242 kcal | 4.5 | 8.6 |

V Vegetarian **VG** Vegan **GF** Gluten Free **GFO** Gluten Free Option

JAN26B501090H



accredited by
coeliacuk
live well gluten free

We use flour and other ingredients containing gluten in our kitchens, however processes and training are in place to prepare our gluten free options.

Allergen information is available upon request.

We are cashless, apologies for any inconvenience this may cause. There will be an optional service charge added to your bill. All gratuities go to the team in this restaurant. Adults need around 2000 kcal a day. **Allergens: While every care is taken to prepare your food, please note that natural products may still contain elements of their natural origin.** For example, olives may contain stones, meat may contain bones, and fish may contain small bones or shell fragments. We handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including tree nuts. We do not declare every ingredient used within a dish on this menu, and recipes may be subject to change. If you have an allergy, please let us know before ordering so we can provide you with an allergy guide in relation to the 14 legally defined allergens. Please note we use the same coffee machine for steaming dairy and non-dairy milk.